

# Paschoe House

## À La Carte

### To Start

#### **Vulscombe Goats Cheese**

Baby Beetroot, Walnut, Sorrel

#### **Cornish Crab Raviolo**

Prawn Mousse, Sauce Vierge, Shellfish Foam

#### **Gin-Cured Mackerel**

Celeriac, Avocado, Apple, Almond

#### **Pan-Roasted Quail**

Quail Egg, Watercress, Shallot, Tarragon

#### **Ham Ballotine**

Apple, Smoked Eel, Grain Mustard

### Mains

#### **Crisp Paschoe Egg**

Potato Rosti, Seasonal Vegetables, Truffle Butter

#### **Pan-Fried Monkfish**

Turbot Croquette, Roast Shallot, Verjus

#### **Cod Fillet**

Red Pepper, Chorizo, Black Garlic, Saffron Potato

#### **Lamb Rump**

Smoked Aubergine, Tomato, Provençale Vegetables

#### **Beef**

Mushrooms, Shallot, Featherblade, Red Wine

\*Some of our food & drink may contain nuts and other allergens. If you have any special dietary requirements please speak to a member of our restaurant team, who can advise you on your choice\*  
A discretionary 12.5% service charge will be added to all bills

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## À La Carte

### To Finish

#### **Raspberry Soufflé**

Vanilla Ice Cream  
(Please allow 15 minutes)

#### **Vanilla Panna Cotta**

Garden Berries, Basil, Strawberry Sorbet

#### **Manjari Chocolate Mousse**

Latte Parfait, Coffee Ice Cream, Dulce Ganache

#### **Lemon Tart**

Blackcurrant Purée, Raspberry Sorbet

#### **West Country Cheeses**

Homemade Chutney, Sourdough Biscuits

Inclusive of Tregothnan Teas, Infusions and Voyager Coffee

Served with Sweet Treats

**£65.00**  
**per guest**

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